

## **B-59 : PRESERVATION OF MEAT BY HONEY AND KITUL TREACLE**

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Fresh rabbit meat was put into honey and kitul treacle (2:1 w/v ratio) in separate teak wood containers and stored at room temperature (28°C). Samples of meat, honey and treacle were analysed at monthly intervals for dry matter content, tenderness, thiobarbituric acid value, and protein solubility during storage period of five months.

pH value of meat, pH value of treacle, water activity of meat moisture content of meat, dry matter content of honey and treacle, total sugar in honey and treacle, tenderness of meat and protein solubility of meat were decreased during increasing storage period. While pH of honey, water activity of honey and treacle, moisture content of honey and treacle, dry matter of meat, total sugar in meat and thiobarbituric acid value of meat were increased during increasing storage period.

According to results of this study the honey and kitul treacle can be used for preservation of meat. Although the comparatively cheaper material, the kitul treacle can be used for preservation instead of honey.